





TURMERIC FINGER

Our Company is regarded as the most sought after exporter of wide range of Turmeric finger. These are renowned for their antiseptic attributes and are thus widely used for quick healing of wounds. Further, turmeric is mainly used to add color, fragrance and taste to dishes and gives an attractive appeal to the food preparation. Therefore, these are very popular among our international client base. The Color curcumin extracted from turmeric is used as a colourant. Turmeric is also used as a dye in textile industry.

TURMERIC POWDER

Turmeric powder is called as a "golden spice" of India. It is found that turmeric were cultivated during the Harappa civilization in 3000 BC. It is used for cooking, pharmaceutical and cosmetic purposes for centuries. Experts found that turmeric is the best source of "Curcumin" which is a chemical compound and is widely used in the pharmaceutical industry. If cooking is concerned, they are used in Indian and Thai dishes. Turmeric is rich in antioxidants and anti-inflammatory compounds. A study also mentions that turmeric intake may prevent cancer. We procure turmeric from a large base of farmers by which we can cater the needs of the buyer round the year.



SPECIFICATIONS FOR TURMERIC FINGER

	Curcuma	Bold	Sannam	Bulp
Curcumin	5.00%	3.6 – 4 %	3.2 - 3.6 %	4.00%
Moisture	10%	10-12%	12%	10-12%

PACKING

	Curcuma	Bold	Sannam	Bulp
Packing	25 KG	25 KG	30 KG	30 KG
Per 20 FT	17 MT	17 MT	18 MT	17 MT



SPECIFICATIONS FOR TURMERIC POWDER

Moisture : 7% (Max)
curcumin : Min 2.30%
Ash : 6.5% (Max)
Ash Insoluble : 0.5% (Max)
Total Starch : 50% (Max)
Chromate Test : Negative

PACKING: HDPE Laminated Paper bags with inner 1 kg/5 kg/10 kg / 25 kg bulk bags.



CONTACT US

Geewin Exim No.14, Sonaiyar Kovil Street, Narimedu, Madurai, Tamilnadu

India - 625 002. www.geewinexim.com Mail id: info@geewinexim.com Whatsapp: +91 96261 88777 Skype: Geewinexim

